



Famille
MÉRILLIER

CHATEAU *Marie Plaisance*



FR-BIO-01
Agriculture France
Vin Bio

Cuvée Prestige

BERGERAC BLANC SEC

VINIFICATION

VINTAGE

2021

TYPE OF WINE

Dry white wine

TERROIR

Clay limestone soils

APPELLATION

Bergerac

GRAPE VARIETIES

70% Sauvignon

30% Muscadelle

ALC CONTENT

13%

Grapes are carefully harvested at good maturity. High in sugar and aromas, they are transported to the pneumatic press. Free-run juice is separated from the pressed juice and left to settle for 72 hours. The fermentation takes place in old oak barrels.

The wine thus obtained is aged for 7 months on fine lees, in order to stabilize it in a natural way and to develop aromas and fat on the palate.

TASTING

Pretty pale yellow color.

Complex nose combining notes of vanilla and quince, with a touch of citrus.

Elegant, fruity, generous and long, this wine demonstrates its pedigree.

A perfect accompaniment to all your dishes of white meats and cooked fish. It will also marry very well with cheese.

Cellaring potential : 6 years.



SARL LES COTEAUX DE PLAISANCE La Ferrière / 24240 GAGEAC-ROUILLAC

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